



October 23, 2002

The following actions have been taken on the Silver Shadow to correct each of the deficiencies noted during the last Public Health inspection in the Port of New York City on September 18, 2002.

No.	Reference	Inspection Results & Ship Corrective Action Taken
1		MAIN POT WASH: RECOMMEND PROVIDING VERTICAL DRYING RACKS FOR THE CUTTING BOARDS. <u>Corrective Action:</u> Vertical drying racks for the cutting boards will be installed during the vessel's next drydock.
2		BAKERY: THE TOP OF THE MIXER PADDLE WAS SOILED WITH FOOD RESIDUE. <u>Corrective Action:</u> The top of the paddle mixer was properly cleaned and sanitized.
3		PROVISIONS-DAIRY ROOM: A CUT WHEEL OF CHEESE WAS NOT LABELED FOR USE BY DATE. THE CHEESE WAS LABELED DURING THE INSPECTION. <u>Corrective Action:</u> Staff have been instructed to insure that foods prepared and packaged at a processing plant must be clearly marked, at the time the original container is opened, to indicate the date by which the food shall be consumed. This date, including the day the original container was opened, must be 7 calendar days or fewer after the original container is opened.

4	33	<p>PROVISIONS: BULKHEADS AND DECKHEADS IN ROOMS A03.114 AND A03.115 CONTAINED EXPOSED PIPING, WIRING, AND OTHER NON-EASILY CLEANABLE FEATURES.</p> <p><u>Corrective Action:</u> Construction modifications for this room have been submitted for correction during the vessels next drydock.</p>
5	14	<p>INTEGRATED PEST MANAGEMENT: THE TRAINING OF PEST-CONTROL PERSONNEL WAS NOT DOCUMENTED.</p> <p><u>Corrective Action:</u> Training of pest control personnel shall be documented in accordance with the IPM guidelines.</p>

Robin Lindsay
Senior V.P. Vessel Operations